

LEMON AND THYME ROASTED TURKEY BREAST

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| 2 tbsp (25 mL) butter, softened | 1 lemon, halved crosswise |
| 1 tsp (5 mL) grated lemon peel | 3 cups (750 mL) canned chicken broth |
| 1/2 tsp (2 mL) thyme, crumbled | 1 tbsp (15 mL) soy sauce |
| 1/4 tsp (1 mL) salt | 2 tbsp (25 mL) cornstarch |
| 1/4 tsp (1 mL) freshly ground pepper | 1/2 cup (125 mL) canned chicken broth |
| 1/8 tsp (0.5 mL) garlic powder | Salt and freshly ground pepper |
| 4 1/2 lb (2 kg) double (whole) bone-in turkey breast with skin | |

Combine first 6 ingredients (butter through garlic powder) until blended. Wearing disposable gloves, carefully loosen skin from turkey breast, gently pushing between skin and meat. Rub butter mixture under loosened skin over meat. Press skin to secure. Place turkey breast, skin side up, on a rack in a roasting pan. Place lemon halves, cut side down, in pan. Tent turkey breast loosely with foil. Roast at 350°F (180°C) for 1 hour. Remove pan from oven and remove foil. Remove lemon halves; set aside. Baste turkey breast with pan drippings. Continue roasting, uncovered, for 1 1/4 hours or until a meat thermometer inserted into thickest part of breast registers 170 - 175°F (77 - 80°C). Transfer turkey breast to a platter and cover with foil. Let stand for 15 - 20 minutes before carving. Meanwhile, to prepare gravy, skim off all but 1 tbsp (15 mL) fat from pan. Squeeze juice from lemon halves; add lemon juice to pan. Stir in 3 cups (750 mL) broth and soy sauce. Bring to a boil over medium heat. Whisk together cornstarch and 1/2 cup (125 mL) broth until blended. Stir into lemon juice mixture. Return to a boil, stirring constantly. Reduce heat and simmer, stirring constantly, until thickened, about 1 - 2 minutes. Season to taste with salt and pepper. Carve turkey breast and serve with gravy. Serves 6 - 8.

Cook's Note: *The ATCO Blue Flame Kitchen used a fresh Lilydale Turkey Breast Roast in this recipe. These double (whole) bone-in turkey breasts are usually available during the Christmas, Easter and Thanksgiving seasons.*